II. CLAIM AMENDMENTS

1. (Original) Meat processing device with which fresh and/or frozen meat is comminuted, drawn off, degassed and/or mixed, characterised in that it comprises a fat analysis device for determining the fat content, a temperature measurement means and a speed measurement means.

2. (Original) Meat processing device according to claim 1, characterised in that the temperature measurement means is arranged in the vicinity of the fat analysis device.

3. (Currently Amended) Meat processing device according to claim 1~~any one of the preceding claims~~, characterised in that speed measurement takes place substantially without pressure after processing.

4. (Currently Amended) Meat processing device according to claim 1~~any one of the preceding claims~~, characterised in that the speed is measured by an optical method.

5. (Currently Amended) Meat processing device according to claim 1~~any one of the preceding claims~~, characterised in that the fat analysis device is based on measurement of X-ray radiation transmission.

6. (Currently Amended) Meat processing device according to claim 1~~any one of the preceding claims~~, characterised in that it comprises at least a conveying unit and at least a comminuting unit, the conveying unit pressing the meat through the comminuting unit.

7. (Original) Meat processing device according to claim 6, characterised in that fat analysis takes place in the region of the comminuting unit.

8. (Currently Amended) Meat processing device according to claim 6~~claim 6 or 7~~, characterised in that the comminuting unit comprises at least a pre-cutter and/or a perforated disk.

9. (Original) Meat processing device according to claim 8, characterised in that the fat analysis means is arranged in the region of the pre-cutter and/or the perforated disk.

10. (Original) Meat processing device according to claim 9, characterised in that the fat analysis means is arranged in a recess of the pre-cutter and/or the perforated disk.

11. (Original) Means for determining the flow rate of comminuted meat, characterised in that it is a discharge channel which comprises a pressure-compensating opening and a

window at which is arranged a preferably optical flow rate determining means.

12. (Original) Method for determining the average fat content of meat in a mixture which is processed in a meat processing machine, characterised in that the fat content of the meat and its mass flow are measured continuously and the mean fat content in a resultant meat mixture is calculated therefrom.

13. (Original) Method according to claim 12, characterised in that the instantaneous mass flow is calculated by the following formula

$$F_i\ [g/s] = fl_i\ [g/cm^2] * b\ [cm] * v_i\ [cm/s]$$

wherein

F_i denotes instantaneous mass flow

fl_i denotes instantaneous basis weight in the measurement section

b denotes a correlation factor

v_i denotes instantaneous flow rate of the meat.

14. (Original) Method according to claim 13, characterised in that the mean fat content of a mixture is determined by the formula:

$$Fe_{av} = \frac{\Sigma \cdot f_i \cdot F_i}{\Sigma F_i}$$

wherein f_1 is the instantaneous fat content.

15. Method for adjusting the fat content in a mixture using a meat processing machine according to claim 1, characterised in that

- the meat processing machine can be loaded with at least two streams which have different fat contents,
- the actual fat content of the resultant mixture is determined continuously,
- a desired fat content is predetermined and
- in the event of a difference between the desired and actual fat content, the mixing ratio of the streams is changed.